

GOODERSON DRAKENSBERG GARDENS

For All You Dreamed of and More!



GOODERSON DRAKENSBERG GARDENS

Thank You!

Dear Bride,

Thank-you for choosing Gooderson Drakensberg Gardens Golf & Spa Resort as a wedding venue of choice for your loved ones. Drakensberg Gardens and Gooderson Leisure pride ourselves in Service Excellence.

Being one of the largest resorts in the southern Drakensberg we are able to offer you a variety of packages, for both intimate and large receptions and functions. You can expect beautiful backdrops for your photographs, a complimentary night in our Honeymoon Suite on your wedding night and discounted accommodation for friends and family coming from far and wide.

Special attention is conferred upon the wedding party to ensure that every detail, every desire, is taken into account. Catering to weddings of various sizes, the Drakensberg Gardens has the experience, expertise and understanding to ensure that the day dreamt of becomes the day finally lived.

We have set an array of options for you to choose from with a variety of suppliers for your convenience. We look forward to hosting you and building a package to make Your dream a reality.

Kind regards,

Taryn-Cara Muil
Guest Relations



Gooderson Drakensberg Gardens
Golf & Spa Resort

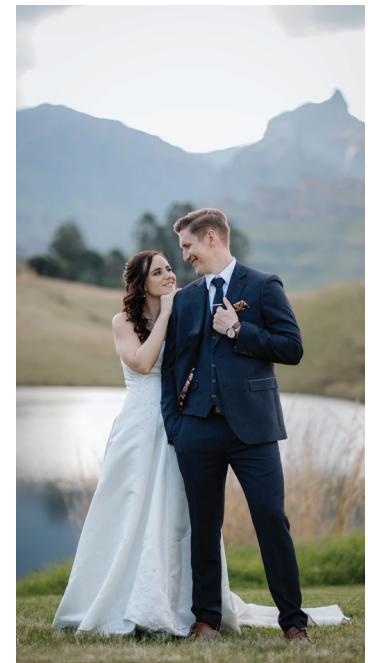


GOODERSON DRAKENSBERG GARDENS

IBIS PAVILLION

The perfect wedding venue that brings the beauty of the outdoors inside.

With surrounding mountains, the transparency of the Ibis offers an airy and clean indoor space allowing the creation of any style of wedding celebration.



*"Two Souls but with a single thought
Two Hearts that beat as one"*

JOHN KEATS

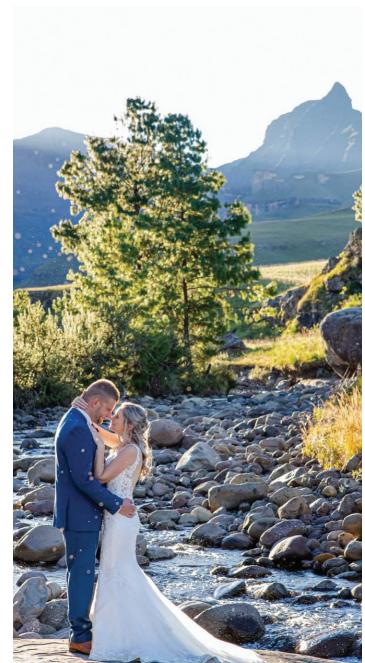
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RIVERSIDE

A Victorian touch for the Romantic "I do's"

A Victorian gazebo rests alongside the river bank acts as an idyllic setting for ceremonies of any culture and tradition.

This gazebo offers the bride many décor options



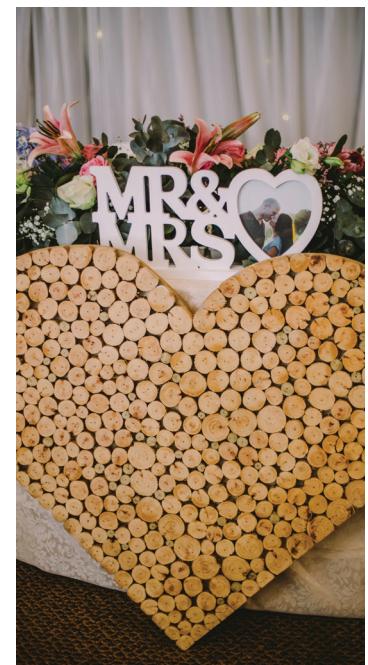
*A successful marriage requires
falling in love many times,
always with the same person.*

GOODERSON DRAKENSBERG GARDENS

RECEPTION

Rhino Room

The Rhino Room, positioned central to the hotel, boasts its own charm and is able to seat up to 150 people. It can be transformed from a day time venue to a elegant venue for a candlelight dining celebration.



GOODERSON DRAKENSBERG GARDENS

RECEPTION

| | Rhino Room 1 | Rhino Room 1 & 2 | Vine Knot |
|---|-----------------|---------------------|-----------|
| Capacity | 50 Seater | 150 Seater | 50 Seater |
| Venue Hire (8 hours from start of ceremony) | R8 000 | R15 000 | R8 000 |
| Standard charge per hour thereafter | R2 000 | R2 000 | R2 000 |
| Last Rounds served at 01h30 | ✓ | ✓ | ✓ |
| Venue Hire Includes: | ✓ | ✓ | ✓ |
| Fully Stocked Bar (Cash, limit or open bar) | ✓ | ✓ | ✓ |
| Ladies & Gents Toilets | ✓ | ✓ | ✓ |
| 3 x 3 metre Dance Floor (standard wooden dance floor) | ✓ | ✓ | ✓ |
| Ten Seater round tables with standard with table cloths | ✓ | ✓ | ✓ |
| Gift table | ✓ | ✓ | ✓ |
| White linen serviettes | ✓ | ✓ | ✓ |
| Chairs | ✓ | ✓ | ✓ |
| Cutlery | ✓ | ✓ | ✓ |
| Silver ice buckets | ✓ | ✓ | ✓ |
| Registry table with white table linen | ✓ | ✓ | ✓ |
| Cake table with white overlay | ✓ | ✓ | ✓ |
| DJ table and white table linen | ✓ | ✓ | ✓ |
| Standard wine and champagne glasses | ✓ | ✓ | ✓ |
| Crockery (plates, side plates and dessert bowls) | ✓ | ✓ | ✓ |
| Service staff - bar and waiter staff | ✓ | ✓ | ✓ |
| Secure parking | ✓ | ✓ | ✓ |
| Assistance with set up and clean-up of venue. | ✓ | ✓ | ✓ |

Option to hire in Dance Floor if required.

The following are excluded:

Décor; draping; centre pieces; chair covers; DJ; floral arrangements; additional lighting; menus; food & beverage & overtime

The Gooderson Drakensberg Gardens Golf & Spa Resort reserves the right to charge a corkage fee, should it be agreed that client will supply their own wine/champagne.

GOODERSON DRAKENSBERG GARDENS

HOTEL ACCOMMODATION

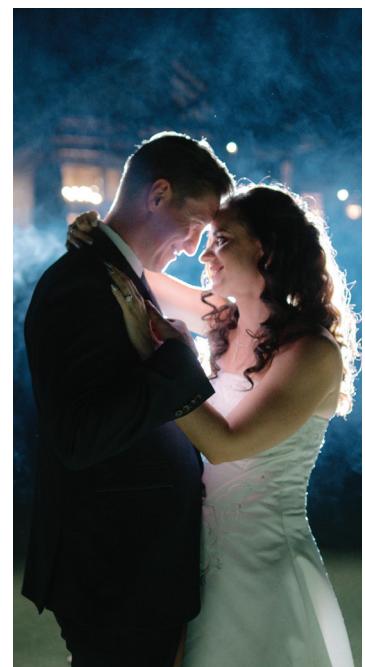
Standard

The Gooderson Drakensberg Gardens Golf & Spa Resort boasts a compliment of 95 hotel rooms, 50 deluxe rooms and 45 standard rooms and can accommodate up to 240 people per night.

A Special rate will be given to you for your guests. Children under 12 stay free and only pay for meals.

Accommodation bookings to be made on 031 337 4222 or email: drak@goodersons.co.za

Quoting Reference will be given to you on confirmation of booking.



Honeymoon Suite

Should you book your special day at Gooderson Drakensberg Gardens Golf & Spa Resort
we will give you the
Honeymoon Suite on a complimentary bed & breakfast basis
on the night of your wedding.

GOODERSON DRAKENSBERG GARDENS

MENUS

CANAPE MENU

*Use the following to create your personalised
Cocktail Menu*

CATEGORY 1

- Mozzarella and Baby Tomato Skewer with Basil Pesto
- Vegetable Spring Rolls with Sweet Chilli Dip
- Mini Sausage Rolls
- Assorted Mini Quiches
- Fresh Fruit Kebabs



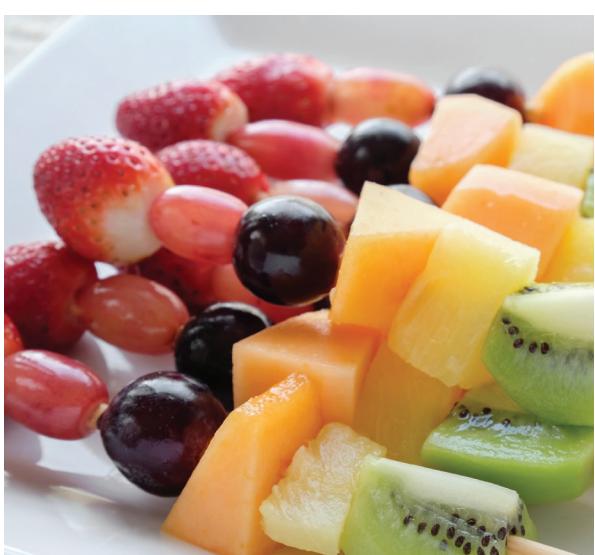
CATEGORY 2

- Mini Fillet Steaklets en Croute with Salsa Verde
- Deep Fried Crumbed Camembert with Ginger in Syrup
- BBQ Chicken Drumsticks
- Bloody Mary Shot with Celery Stick and Smoked Mussel
(Note 1 per person)
- Mini Vegetable or Chicken Wraps



CATEGORY 3

- Mini Croissant filled with either Smoked Salmon and Cream Cheese
- OR
- Smoked Chicken and Cranberry
- Prawn Cocktail in a Cucumber Cup
- Chicken Kebabs with Peanut Sauce
- Honey and Mustard Glazed Chipolata Sausages on Skewer with Sesame Seeds
- Mini Curry Bunnies



OPTION 1:

Choose One Of Each Category
R 145.00 Per Person

OPTION 2:

Choose Two Of Each Category
R 200.00 Per Person

GOODERSON DRAKENSBERG GARDENS

MENUS

Choice of Four Buffets

BUFFET 1

1 x Soup
3 x Starters
2 x Salads
1 x Roast
1 x Pasta or Rice Dish
1 x Casserole
2 x Vegetables
1 x Rice or Potatoes
2 x Desserts

R 375.00 per person

BUFFET 2

1 x Soup
3 x Starters
4 x Salads
2 x Roasts
1 x Pasta or Rice Dish
2 x Casseroles
2 x Vegetable Dishes
1 x Rice
1 x Potato
Fruit Salad
2 x Desserts

R 415.00 per person

BUFFET 3

1 x Soup
3 x Starters
4 x Salads
3 Roasts
3 x Casseroles
2 x Vegetables
1 x Rice
1 x Potato
1 x Pasta or Rice Dish
Fruit Salad
3 x Desserts

R 485.00 per person

BUFFET 4

1 x Soup
4 x Starters
5 x Salads
3 x Roasts
3 x Casseroles
2 x Vegetables
1 x Rice
1 x Potato
Fruit Salad
4 x Desserts
Cheese Platter and Biscuits

R 550.00 per person

GOODERSON DRAKENSBERG GARDENS

Buffet Selection

SOUPS

Potato and Leek

Cape Style Butternut and Apple with crispy Bacon

Smoked Chicken and Butterbean

Cream of Spinach and Parmesan

Pea and Ham

Country Vegetable

STARTERS

Chicken Liver Pate with Melba Toast

Cape Pickled Fish

Spring Rolls with Sweet Chili Sauce

Smoked Salmon and Leek Tartlets

Roasted Red Bell Pepper Mousse, Salted Biscuits

Salsa Chicken Wings with a Creamy Ranch Dipping
Sauce

Thai Beef Salad with Egg Noodles

Selection of Cold Cuts with Mustards and Pickles

SALADS

Build Your Own Salad Bar:

Lettuce Bowl, Cherry Tomato, Cucumber, Onion, Bell Peppers, Gherkin, Peppadews, Olives, Feta, Assorted Dressings

Champagne Marinated Beetroot

Tuscan Potato (Baby Potato, Creamy Basil Pesto, Mozzarella Cheese, Sundried Tomato)

Smoked Chicken and Mango

Thai Slaw Salad (shredded Slaw and Carrot, Red Pepper Julienne, Coriander, Spring Onion, Peanuts, Honey Ginger Soy Dressing)

Penne Pasta and Three Bean in a Sweet and Sour Sauce

Watermelon, Feta and Rocket

Tomato, Mozzarella with Basil Pesto Caprice

Chick Pea, Grapefruit and Coriander

Cous Cous with Roasted Vegetables, Mushrooms and Sweet Peppers

VEGETABLE SELECTION

Sautéed Seasonal Garden Vegetables

Honey and Orange Glazed Carrot Batons

Roast Butternut

Baked Balsamic Beetroot

Sautéed Green Beans with Onion and Tomato

Broccoli in Melted Almond Butter

Broccoli and Cauliflower Gratin

Cauliflower in Dried Chili Flakes Butter

Sautéed Baby Marrow Pearl Onion and Garlic

Sweet Potatoes with Green Beans and Ginger Butter

Creamed Spinach

Peas and Carrots

Sweet Potatoes

GOODERSON DRAKENSBERG GARDENS

Buffet Selection

CASSEROLES

- Drakensberg Beef and Root Vegetable Potjie
- Beef Stroganoff with Peppers and Mushroom
- Durban Style Beef Curry Sambals Poppadum
- Southern Fried Chicken Breast Fillet
- Classic Creamy Chicken a la King
- Butter Chicken Curry
- Lamb Knuckle Bredie with Butterbeans (*)
- Durban Style Lamb Curry Sambals Poppadum (*)
- Karoo Lamb Stew (*)
- Sweet and Sour Pork
- Honey and Mustard Pork Gammon Steaks
- Sweet Paprika and Sage Marinated Pork Neck Steaks with Sautéed Apple
- Line Fish in a Spicy Thai Coconut Sauce
- Flash Fried Deep Sea Hake, Tartar Sauce
- Cajun Grilled Calamari Steaks
- Seafood Paella

(*) Only one lamb dish can be selected

RICE

- Yellow with Raisin
- Plain
- Savoury Fried
- Spicy Portuguese Style

PASTAS

- Fettuccini in Creamy Smoked Haddock and Leek Sauce
- Penne in a Mixed Seafood Marinara Sauce
- Chicken and Spinach Lasagna

VEGETARIAN DISHES

- Vegetable and Lentil Biryani
- Creamy Button Mushroom and Butterbean Ragout
- Spaghetti tossed in Basil Pesto & Sautéed Cherry Tomatoes
- Spinach, Butternut and Grilled Baby Marrow Lasagna

POTATOES

- Potato Bake with Cream, Garlic Chives, Bacon Bits and Cheddar Cheese
- Smashed Baby Potato, Olive and Feta Bake
- Lemon pepper and Thyme Roast Potato Wedges
- Mascarpone enriched Mashed Potato

ROASTS

- Onion and Sage Stuffed Roast Chicken
- Grilled Chicken in Lemon and Thyme
- Gourmet Mixed Aromatic Spice and Rosemary Rubbed Roast Leg of Lamb
- Roast Pork with Crackling
- Honey, Pineapple Glazed Gammon
- Whole Grain Mustard Crusted Topside of Beef

(*) Only one lamb dish can be selected

COLD DESSERTS

- Pavlova, Cream Chantilly, Fresh Fruits, Berry Compote
- Chocolate Mousse Shots
- Apple pie
- Tiramisu
- Banoffee Pie
- Crème Caramel
- Milk Tart
- Assorted Cakes
- Berry Panna Cotta
- Chocolate Eclairs
- Peppermint Crisp
- Sherry Trifle

HOT DESSERTS

SERVED WITH HOT VANILLA CUSTARD

- Malva Pudding
- Hot Chocolate Pudding
- Baked Peach and Vanilla Pudding
- Cape Amarula Pudding
- Sticky Toffee Pudding
- Coconut Rice Pudding

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Additional Services

BABYSITTERS

Babysitters available on request at a minimal charge - provided advance notice is given.

Subject to availability.



LAVITA SPA

Lavita Spa is situated on the property for your convenience.

Email: drakgardensspa@lavitaspas.com.

LOCAL SUPPLIERS

MAKE-UP

Kelly Conolly 060 780 6097

HAIR

Justin Lacey 066 512 4778

PHOTOGRAPHERS

Storm Storah Photography 082 682 1519

DJ

Neil Prior 082 213 4795

FLOWERS AND DÉCOR

Emily Lockhart 084 468 9890

www.emilylockhart.co.za



Although we recommend that you use the above people/companies, we understand that you might have friends or family that offer the same services and we do not object to you using them.

If there are any other services that you require that are not on the above list, please let us know and we will be more than happy to help you locate them.



Terms & Conditions

BOOKING CONFIRMATION & DEPOSIT

Provisional dates will be kept for fourteen days from the date of receiving your booking.

A deposit of the venue fee is required within seven days of making your booking in order to secure your date. This deposit is non-refundable. Your date will be released if deposit and signed contract are not received within the 14 day period.

The final number of guests, meal choice and dietary requirements need to be confirmed 14 days prior to the event. At the same time, we require a 100% Prepayment of your planned dining options.

FINAL PAYMENT:

We require the full pre-payment for the function to be via EFT using your Surname as reference.

Any additional charges and fees, such as your beverages, early arrival or set-up fees, etc. need to be paid within 24 hours after the end of the function. Thereafter we will automatically charge the amount to your credit card.

GUEST LIST:

For Security purposes, we require a detailed guest list to be handed to us, no later than a week before your special day.

This list must also include your decorating team, DJ, Photographers as well as any children.

FUNCTION TIMES:

Please refer to the information above for additional fees for early set-up and arrival.

Our liquor license is valid until 02h00; therefore last rounds are served strictly at 01h30.

The venue is available until 02h00.

In the event of your function continuing after midnight, a surcharge of R2000 per hour will be levied until 02h00. Should the function be an afternoon or morning function, we allow a maximum of 8 hours for the function. A surcharge of R2000 will be levied per hour, should the function continue after the stipulated 8 hours.

The client will be directly liable for any loss or damage to the venue.



Terms & Conditions

BEVERAGES:

All beverages are available from the Hotel on a Cash/Credit Card/Room charge basis. Unfortunately, we do not allow for any beverages to be brought in unless an agreement has been reached - kindly note that corkage will apply

All Terms & Conditions and Cancellation Policies apply as per the Contract. All prices include VAT.

SEQUENCE OF EVENTS:

A document outlining the sequence of events must be submitted and agreed upon at least 14 days prior to the reservation date. Any last minute changes will be accommodated to the best of our ability but we cannot be held responsible for the consequences of last minute changes.

MENU ARRANGEMENTS:

Please advise us of any dietary requirements 14 days prior to the event. Your menu choice must be confirmed at the latest 14 days prior to the event.

GENERAL RULES & SURCHARGES

COMMUNICATION/RATES

Please note that we will require all changes, agreements and instructions to be done in writing.

No Verbal Agreements will be honoured.

Since we are a destination wedding venue, we encourage a minimum stay of 2 nights over weekends, at a minimum of double occupancy rate.

A discounted rate is offered to all wedding guests for 2 night stays. Please ask your guests to book directly with the hotel's Reservations Department in order to be given the best possible rates.

Full Payment is required 21 Days prior to arrival.

